

## LES ENTRÉES

### HUÎTRES NATURELLES

*Oyster naturelle, red wine mignonette*  
Allergen: molluscs, sulfites

35,- pr stk

### TARTAR DE BOEUF

*Steak tartar, cornichons, pommes allumettes*  
Allergen: egg, fish, mustard

60g/120g 125,-/185,-

### FOIE GRAS AU TORCHON

*Crispy cured leg of lamb, cherries, pistachios*  
Allergen: gluten from wheat, egg, milk, pistachio, sulfites

175,-

### LANGOUSTINE

*Gratinated with espelette pepper butter, crudité- and herb salads*  
Allergen: shellfish, milk

195,-

### MOELLE OSSEUSE RÔTIE ET PASTRAMI FUMÉ

*Roasted marrowbone and smoked pastrami, pickled mustard seeds, watercress, toast*  
Allergen: mustard, wheat gluten, sulfite

165,-

## PETIT PLATS

### SOUPE AUX OIGNONS

*French onion soup, gratinated with Gruyère, croutons*  
Allergen: milk, sulfites, wheat, celeriac

145,-

### CROQUE MONSIEUR

*Classic French sandwich with smoked ham, Gruyère, sauce Mornay, dijon mustard, tomato*  
Allergen: wheat, mustard, egg, milk

135,-

### CROQUE MADAME

*Classic French sandwich with smoked ham, Gruyère, sauce Mornay, tomato, Dijon mustard, fried egg*  
Allergen: wheat, egg, milk, mustard

145,-

### SALADE AU CONFIT

#### DE CANARD

*Salad with duck confit, beets, pear, goat cheese, macadamia nuts, honey-mustard vinaigrette*  
Allergen: milk, macadamia nuts, mustard, sulfites

225,-

### SALADE VERTE

*Beets, pear, goat cheese, macadamia nuts, honey-mustard vinaigrette*  
Allergen: milk, macadamia nuts, mustard, sulfites

165,-

## Charcuterie

*Served with pickles & pain au tomates*

CURED LEG OF LAMB .....	85,-
JAMBON BAYONNE .....	95,-
SAUCISSON .....	75,-
SAUCISSON SEC AU PIMENT D'ESPELETTE.....	80,-
CHARCUTERIE PLATE WITH PICKLES & PAIN AU TOMATE.....	235,-

Allergen: wheat

BRITANNIA  
BRASSERIE  
EST. 1897  
TRONDHEIM

## LES PLATS

### L'UMAMI BURGER DE LA BRASSERIE

*Beef burger, porcini mayo, caramelised onion, oyster mushroom, Comté, French fries*  
Allergen: wheat, milk, egg

230,-

### MOULES FRITES

*Steamed mussels from Åfjord served with French fries, baked garlic mayonnaise.*

*Choose between our two styles:*

*-Classic with white wine and cream*

*-Spicy with harissa and Britannia Ale*

Allergen: molluscs, egg, milk, sulfites, mustard, wheat (Britannia Ale)

215,-

### MORUE CUIT AU FOUR

*Baked Skrei (cod), fennel, petit pois, pancetta, Jerusalem artichoke velouté, potato purée*  
Allergen: fish, molluscs, milk, sulfites

295,-

### BOUILLABAISSE

*Tomato based fish stew with catch of the day and mussels, served with bread and rouille*  
Allergen: fish, molluscs, shellfish, sulfites, wheat, egg

265,-

### VÉGÉTARIEN

*Savoy cabbage, black salsify, celeriac cream, apple, lentils, mushroom broth*  
Allergen: milk, soy, wheat

250,-

### STEAK DE RENNE

*Reindeer steak, brussels sprouts, mushroom sauce, lingonberries, potatoes*  
Allergen: milk, sulfites

325,-

### BOURGIGNON AUX JOUES DE BOEUF

*Braised beef cheeks, roasted root vegetables, mushrooms, red wine sauce, potato purée*  
Allergen: milk, sulfites, soy

295,-

### ENTRECÔTE GRILLÉE

*250g grilled entrecôte, San Marzano tomatoes, bearnaise sauce, French fries*  
Allergen: milk, egg

335,-

## À partager

### TURBOT GRILLÉ (FOR 2 PERSONS)

*700g grilled turbot on the bone, grilled lemon, beurre noisette with capers, haricots verts, potato purée*  
Allergen: fish, milk, soy, wheat

320,- p.p.

## DESSERTS

CRÈME BRÛLÉE .....115,-

Allergen: milk, egg

GANACHE AU CHOCOLAT MANJARI.....125,-

*Manjari chocolate cream, salted caramel ice cream, caramelised nuts, crème fraîche*

Allergen: wheat, egg, milk, hazelnut, almond

TARTE TATIN .....105,-

*Classic French apple tart served with vanilla ice cream*

Allergen: milk, egg

BOULE DE GLACE OU SORBET .....55,-

*Scoop of ice cream or sorbet*

Allergen: milk, egg (for the ice cream)

PETITS FOURS.....75,-

*A selection of our petits fours*

Allergen: ask your waiter

## Les Fromages

*A selection of our cheese, four varieties served with marmalade*

175,-

*If you just feel for a taste, you can choose one*

65,- pr slice

Allergen: milk

## COFFEE AND TEA

KJELDSBERG DARK ROAST WITH REFILL..... 40,-

ESPRESSO..... 39,-

AMERICANO..... 42,-

CAPPUCINO..... 45,-

CAFFE LATTE..... 47,-

CAFFE MOCCA..... 49,-

TE..... 40,-

## CHAMPAGNE/SPARKLING

AYALA..... <i>Britannia Selection Brut Majeur</i>	890,-	135,-
LANSON..... <i>Black Lable, brut</i>	998,-	
LANSON..... <i>Label brut rose</i>	1100,-	155,-
TAITTINGER..... <i>Prelude, Grands Crus Brut</i>	1125,-	
TAITTINGER..... <i>Comtes de Champagne Blanc de Blancs Brut</i>	2895,-	295,-
TAITTINGER..... <i>Comtes de Champagne Rose</i>	3255,-	320,-
J. LAURENS..... <i>Cremant de Limoux Brut</i>	595,-	105,-
CORTE GIARA..... <i>Prosecco Millesimato dry</i>	595,-	105,-

## WHITE WINE

GEORG BREUER..... <i>Sauvage</i>	555,-	115,-
GEORG BREUER..... <i>Terra Montosa</i>	995,-	
CUNE MONOPOLE..... <i>Blanco Seco Clasico</i>	735,-	130,-
ALLEGRINI..... <i>Corte Giara Chardonnay</i>	495,-	95,-
BOUCHIE CHATELLIER..... <i>Pouilly Fume Argile</i>	695,-	
DAVID SAUTERAU..... <i>Sancerre</i>	625,-	120,-
LOUIS MOREAU..... <i>Chablis</i>	595,-	115,-
JEAN CLAUDE BOISSET..... <i>Chateau London</i>	875,-	150,-
DOMAINE BOUCHARD PÈRE & FILS..... <i>Bourgogne Chardonnay Reserve</i>	625,-	
DOMAINE RIJCKAERT..... <i>Cotes du Jura Chardonnay</i>	690,-	145,-
CABELIER..... <i>Cotes du Jura la Cote 39</i>	735,-	
CHATEAU DE ROCHEMORIN..... <i>Blanc 2013</i>	695,-	
FRANCOIS VILLARD..... <i>Mairlant Saint-Joseph White</i>	795,-	

## ROSÉ WINE

CHATEAU DE BERNE..... <i>Grand Recolte Rose</i>	625,-	
CHATEAU DE BERNE..... <i>Grand Recolte Rose (Magnum)</i>	1225,-	
GEORG BREUER..... <i>Spatburgunder Rose</i>	525,-	115,-

## RED WINE

VILLA PONCIAGO..... <i>Beaujolais-Village Grand Cuvee</i>	510,-	
DOMAINE BOUCHARD PÈRE & FILS..... <i>Bourgogne Pinot Noir Reserve</i>	675,-	135,-
DOMAINE BOUCHARD PÈRE & FILS..... <i>Monthelie</i>	1025,-	
DOMAINE CHANZY..... <i>Rully En Rosey</i>	845,-	
CHATEAU SICOT..... <i>Belair</i>	595,-	
CH DE CHAMBERT ROUGE..... <i>Cahors Malbec</i>	655,-	135,-
SCEA DE BOISSIER..... <i>Ch Grand Francais</i>	695,-	140,-
FRANCOIS VILLARD..... <i>Crozes Hermitage</i>	975,-	
FRANCOIS VILLARD..... <i>Cornas</i>	1195,-	
BORGOGNO..... <i>Barbera d'alba</i>	595,-	125,-
BORGOGNO..... <i>No name</i>	835,-	
BORGOGNO..... <i>Barolo</i>	1195,-	
ALLEGRINI..... <i>La Bragia</i>	595,-	115,-
ALLEGRINI..... <i>Poggio Al Tesoro Sondraia</i>	1225,-	
CUNE..... <i>Reserva</i>	595,-	115,-
CUNE..... <i>Gran Reserva</i>	725,-	

## DRAUGHT BEER

E.C Dahls Britannia ale <sup>5,8%</sup> .....	0,33	105,-
E.C Dahls pilsner <sup>4,5%</sup> .....	0,33	75,-
E.C Dahls Bolt IPA <sup>6,9%</sup> .....	0,33	110,-
Brew of the month.....	0,33	
Brooklyn Lager <sup>5,2%</sup> .....	0,33	105,-
Kronenbourg 1664 Blanc <sup>5%</sup> .....	0,33	90,-
Pilsner Urquell <sup>4,4%</sup> .....	0,33	90,-
Grolsch <sup>5%</sup> .....	0,33	90,-
Ego Gjenferd <sup>6%</sup> .....	0,33	120,-
Midtfyns Sunshine lys ale.....	0,33	105,-
Kinn Bryggeri Prestesonen brun staut <sup>6%</sup> .....	0,33	105,-
Monkey Brew Plato Pale Ale <sup>5,5%</sup> .....	0,33	105,-
Brew of the month.....	0,33	
Graff Bryggeri Dead Cat double IPA <sup>7,5%</sup> .....	0,33	120,-

## BEER ON BOTTLE

### GLUTEN FREE

St. Feuillien Grisette Blonde <sup>5,5%</sup> .....	0,25	95,-
Estrella Daura Damm <sup>5,4%</sup> .....	0,33	105,-

### NON ALCOHOLIC

Brooklyn spesial effects American Amber Lager	0,33	79,-
Erdinger Weissbier.....	0,33	85,-
Brewdog, Nanny state IPA.....	0,33	95,-

### FRENCH CIDER

Galipette Brut <sup>4,5%</sup> .....	0,33	98,-
Galipette Biologique <sup>4%</sup> .....	0,33	102,-

## JUICE AND MINERAL WATER

Allan Milliat Jus Orange.....	0,33	101,-
Allan Milliat Jus rassin Blanc Chardonnay	0,33	110,-
Allan Milliat Jus rassin rouge Merlot.....	0,33	110,-
Spildegarden Elstar.....Bottle	0,75	175,-
Spildegarden Elstar.....Glass		39,-
Coca Cola, Cola Zero, Fanta, Sprite.....	0,33	52,-
Britannia sparkling.....	0,33	40,-
Britannia still.....	0,33	40,-
Fever Tree Tonic.....	0,20	45,-
Fever Tree Ginger Beer.....	0,20	45,-

## DESSERT WINE

DOMAINE BRU-BACHE..... <i>Jurancon La Quintessence</i>	895,-	95,-
CHATEAU GRAVAS..... <i>Sauternes</i>	895,-	95,-
ROYAL TOKAJI ASZU..... <i>5 Puttonyos</i>	945,-	125,-
DOMAINE CAZES..... <i>Riversaltes Ambre</i>	945,-	105,-
FRANCOIS LURTON..... <i>Mas Janciel Maury</i>	595,-	95,-
GRAHAM'S..... <i>Late Bottled Vintage 2013</i>	695,-	75,-